Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

Claim 1 (Currently Amended) Oil in water emulsion comprising emulsifier, and 5 to 40 wt% fat wherein the fat is characterized by a ratio of H_2U (triglycerides of 2 saturated fatty acids with chain length of at least 16 carbon atoms and one cis-unsaturated fatty acid) in weight % on total fat divided by HM_2 (triglycerides of one saturated fatty acid with chain length of at least 16 carbon atoms and two saturated fatty acids with chain length of 10 to 14 carbon atoms) in weight % on total fat, plus H_2M (triglycerides of two saturated fatty acids with chain length of at least 16 carbon atoms and one saturated fatty acid with chain length of 10 to 14 carbon atoms) in weight % on total fat, is from 0.25 to 3, said oil in water emulsion being a whippable cream.

Claim 2 (Original) Oil in water emulsion according to claim 1 wherein the fat is characterized by a ratio of H_2U (triglycerides of 2 saturated fatty acids with chain length at least 16 carbon atoms and one cis-unsaturated fatty acid) in weight % on total fat, divided by M_3 (triglycerides of three saturated fatty acids with chain length of 10 to 14 carbon atoms) in weight% on total fat, of at least 0.3

Claim 3 (Currently Amended) Oil in water emulsion according to claim 1 wherein $H_2U/(HM_2+H_2M)$ is from 0.3 to 3~~, more preferred from 0.3 to 2, most preferred from 0.5 to 0.80~~.

Claim 4 (Currently Amended) Oil in water emulsion according to claim 1 wherein the ratio of H_2U/M_3 is at least 0.5~~, more preferred at least 0.7, even more preferred at least 0.9~~.

Claim 5 (Previously Presented) Oil in water emulsion according to claim 1 wherein the ratio of H_2U/M_3 is from 0.5 to 10.

Claim 6 (Currently Amended) Oil in water emulsion according to claim 1 wherein the amount of laurics is from 20 to 60 wt%~~, preferably 30 to 60 wt%, more preferred from 40 to 60 wt%~~ on total fat.

Claim 7 (Currently Amended) Oil in water emulsion according to claim 1 wherein the solid fat content of the fat at 35° C is at most 10%~~, preferably at most 8%, more preferred at most 5%, even more preferred at most 4%~~.

Claim 8 (Currently Amended) Oil in water emulsion according to claim 1 wherein the solid fat content of the fat at 10° C is at least 50%~~, preferably at least 55%, more preferred from 60 to 70%~~.

Claim 9 (Currently Amended) Oil in water emulsion according to claim 1 wherein the amount of H_2U is from 5 to 20 wt%~~, preferably from 6-12 wt%~~ on total fat.

Claim 10 (Previously Presented) Oil in water emulsion according to claim 1 wherein the emulsifier comprises monoglycerides in an amount of from 0.2 too 0.5 wt% on total emulsion weight.

Claim 11 (New) Oil in water emulsion according to claim 3 wherein $H_2U/(HM_2+H_2M)$ is from 0.3 to 2.

Claim 12 (New) Oil in water emulsion according to claim 3 wherein $H_2U/(HM_2+H_2M)$ is from 0.5 to 0.80.

Claim 13 (New) Oil in water emulsion according to claim 4 wherein the ratio of H_2U/M_3 is at least 0.7.

Claim 14 (New) Oil in water emulsion according to claim 4 wherein the ratio of H_2U/M_3 is at least 0.9.

Claim 15 (New) Oil in water emulsion according to claim 6 wherein the amount of laurics is from 30 to 60 wt% on total fat.

Claim 16 (New) Oil in water emulsion according to claim 6 wherein the amount of laurics is from 40 to 60% on total fat.

Claim 17 (New) Oil in water emulsion according to claim 7 wherein the solid fat content of the fat at 35°C is at most 8%.

Claim18 (New) Oil in water emulsion according to claim 7 wherein the solid fat content of the fat at 35°C is at most 4%.

Claim 19 (New) Oil in water emulsion according to claim 8 wherein the solid fat content of the fat at 10°C is from 60 to 70%.

Claim 20 (New) Oil in water emulsion according to claim 9 wherein the amount of H_2U is from 6-12% on total fat.